ON ARRIVAL

PROSECCO COCKTAIL RECEPTION
BAR NIBBLES

HAM HOCK TERRINE
CRISPY HENS EGG, CARROT PUREE

WILD MUSHROOM VINCIGRASSI
TRUFFLE CREAM SAUCE & FRESH PARMESAN

SMOKED SALMON & CREAM CHEESE TERRINE
HOUSE SWEET PICKLE CUCUMBER, SOURDOUGH WAFERS

PANTYSGAWN - WELSH GOAT'S CHEESE PANNA COTTA,
CONFIT LEEKS, BAKED CROUTONS & CARAMELIZED WALNUTS

BONELESS LOCAL PHEASANT BREAST
CONFIT LEG STUFFING, WRAPPED IN STREAKY BACON, BRAISED RED CABBAGE, GAME JUS

ESCALOPE OF SALMON
SAFFRON NEW POTATOES, ROUILLE & BOUILLABAISSE SAUCE

HOMEMADE FILLET BEEF WELLINGTON
DAUPHINOISE POTATOES, TENDER STEM BROCCOLI,
PORT SAUCE

HOMEMADE BEETROOT & FETA CHEESE WELLINGTON
DAUPHINOISE POTATOES, TENDER STEM BROCCOLI, SPICED FETA CHEESE & CREAM SAUCE

ESPRESSO MARTINI CRÈME BRULEE
FLORENTINE BISCUITS

BELGIAN CHOCOLATE DELICE - COINTREAU ORANGES

STICKY TOFFEE PUDDING
BUTTERSCOTCH SAUCE, CRÈME FRAICHE ICE CREAM

SELECTION OF WELSH CHEESE - QUINCE JELLY, CRACKERS, CELERY, GRAPES &
ALEX GOOCH ORGANIC SOURDOUGH